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Date of Application, 15th Nov., 1892
Complete Specification Left, 18th Jan., 1893—Accepted, 4th Mar., 1893

1893
RECORDED

PROVISIONAL SPECIFICATION.

An Improved Composition for the Manufacture of Bread and other Farinaceous Food.

I JOHN JOSEPH WILKINS, of 179 High Road, Lea in the County of Kent, Miller, do hereby declare the nature of this invention to be as follows :—

This invention relates to a composition to be used for making bread and other farinaceous food being more easy of digestion than is the case with bread and other farinaceous food as heretofore made.

According to this invention I take flour wheat meal and semolina and thoroughly mix them together and then take the gum of wheat and rye meal and place these in a suitable vessel and put such vessel in an oven known as Macarthy's Patent Circulating Water Oven under steam pressure at about 370 °/₀ of heat I then grind these latter ingredients to a fine powder and mix with the first named ingredients in about the following proportions *viz.* 100 lbs. of fine flour, 24 lbs. fine wheat meal with the bran, 24 lbs. gum of wheat 10 lbs. rye meal and 8 lbs. of semolina.

The above composition in then ready for making into bread or other farinaceous food.

Dated this 15th day of November 1892.

BROWNE & Co.,
9, Warwick Court, W.C., Agents for Applicant.

COMPLETE SPECIFICATION.

An Improved Composition for the Manufacture of Bread and other Farinaceous Food.

I JOHN JOSEPH WILKINS of 179 High Road, Lea, in the County of Kent Miller, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement :—

This invention relates to a composition to be used for making bread and other farinaceous food being more easy of digestion than is the case with bread and other farinaceous food as heretofore made.

According to this invention I take flour wheat meal and semolina and thoroughly mix them together and then take the germ of wheat and rye meal and place these in a suitable vessel and put such vessel in an oven known as Macarthy's Patent Circulating Water Oven under steam pressure at about 370° of heat I then grind these latter ingredients to a fine powder and mix with the first named ingredients in about the following proportions *viz.* 100 lbs. of fine flour, 24 lbs. fine wheat meal with the bran 24 lbs. germ of wheat 10 lbs. rye meal and 8 lbs. of semolina.

The above composition is then ready for making into bread or other farinaceous food.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed I declare that what I claim is :—

The combination of the ingredients hereinbefore described for the the manufacture of bread and other farinaceous food.

Dated this 18th day of January 1893.

BROWNE & Co.,
9, Warwick Court, Gray's Inn, W.C., Agents for the Applicant.

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